

# IN ROOM DINING

950 MASON STREET SAN FRANCISCO CALIFORNIA TELEPHONE +1 415 772 5000

## BREAKFAST

AVAILABLE FROM 6:00AM – 11:30AM

<b>FAIRMONT BREAKFAST*</b>	<b>29</b>
<i>two eggs, breakfast potatoes, choice of applewood smoked bacon, pork sausage or chicken apple sausage, toast</i>	
<b>HAM &amp; CHEDDAR OMELETTE*</b>	<b>29</b>
<i>three eggs, niman ranch ham, fines herbs, aged white cheddar, breakfast potatoes</i>	
<b>MUSHROOM &amp; SPINACH OMELETTE* (v)</b>	<b>29</b>
<i>three eggs, mushrooms, spinach, goat cheese, breakfast potatoes locally &amp; sustainably sourced from Solano Mushroom Farm</i>	
<b>EGG WHITE FRITTATA* (v)</b>	<b>28</b>
<i>kale, mushrooms, goat cheese mousse, romesco, breakfast potatoes</i>	
<b>EGGS BENEDICT*</b>	<b>32</b>
<i>poached eggs, niman ranch ham, english muffin, hollandaise</i>	
<b>OVERNIGHT OATS (vg, gf, n)</b>	<b>20</b>
<i>oats, almond &amp; oat milk, chia seeds, cocoa nibs, sliced almonds, berries</i>	
<b>YOGURT &amp; GRANOLA (v, gf, n)</b>	<b>19</b>
<i>straus family yogurt, granola, berries</i>	
<b>AVOCADO TOAST (v)</b>	<b>24</b>
<i>grilled rustic bread, lemon, pickled onion, arugula, radish, feta add 1 egg <b>+8</b></i>	
<b>BREAKFAST SANDWICH*</b>	<b>22</b>
<i>english muffin, two eggs any style, sharp cheddar, thick cut bacon</i>	
<b>FARMER'S MARKET FRUIT PLATE (vg, gf)</b>	<b>20</b>
<i>sliced seasonal fruit locally &amp; sustainably sourced from Full Belly Farm</i>	
<b>PASTRIES (select one) (v)</b>	<b>10</b>
<i>chocolate croissant, citrus cream cheese danish, berry cream cheese danish, bran muffin, banana chocolate muffin</i>	
<b>BUTTERMILK PANCAKES (v)</b>	<b>28</b>
<i>blueberry compote, maple syrup</i>	
<b>BRIOCHE FRENCH TOAST (v)</b>	<b>28</b>
<i>roasted cinnamon apples, chantilly cream, candied pecans</i>	



## BEVERAGES

DRIP COFFEE	<b>8</b>
ESPRESSO	<b>8</b>
<i>mr. espresso® oakland, ca</i>	
CAPPUCCINO	<b>9</b>
LATTE	<b>9</b>
LOT 35 HOT TEA	<b>8</b>
PERRICONE FARMS JUICE	<b>8</b>
<i>fresh squeezed grapefruit and orange</i>	

## SIDES

BACON	<b>12</b>
SAUSAGE	<b>12</b>
CHICKEN APPLE SAUSAGE	<b>12</b>
POTATOES (v)	<b>9</b>
AVOCADO (vg)	<b>9</b>
TOAST (vg)	<b>8</b>

*all coffee and teas are organic and sustainably certified*

[WWW.FAIRMONT.COM/SAN-FRANCISCO](http://www.fairmont.com/san-francisco)

*15% mandatory gratuity, 5% mandatory administrative fee, and a mandatory \$8 delivery fee will be applied to all checks. The Service Team retains 100% of all gratuities provided to them.*

*Fairmont San Francisco retains 100% of all fees.*

*We are committed to sourcing local, organic, and sustainable products whenever possible.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*(v) - vegetarian | (vg) - vegan | (gf) - gluten free | (n) - contains nuts | (df) - dairy free | (a) - contains alcohol*

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ALL DAY DINING

AVAILABLE FROM 12:00PM to 12:00AM

SMALL PLATES

HUMMUS PLATE (vg) <i>olive oil, za'atar, crudité, grilled pita</i>	18
TOMATO BISQUE (v) <i>grilled cheese on brioche</i>	19
CHICKEN NOODLE SOUP (df) <i>cavatappi, chicken and vegetables in a chicken broth</i>	16
CHICKEN WINGS <i>buffalo sauce, house-made ranch or blue cheese dressing</i>	24
ICEBERG WEDGE SALAD <i>point Reyes blue cheese, lardons, marinated cherry tomatoes, pickled shallot, radish, torn herbs, crispy onion</i> <i>locally &amp; sustainably sourced from County Line Harvest</i>	22
TRUFFLE FRIES (v) <i>parmesan, fresh herbs, classic aioli</i>	22

PIZZAS

MARGHERITA (v) <i>fresh mozzarella, basil, roasted tomatoes</i>	26
PEPPERONI <i>smoked mozzarella, pepperoni, pomodoro sauce</i>	29

LARGE PLATES

STEAK FRITES* (gf) <i>classic aioli</i>	61
FAIRMONT CHEESEBURGER* <i>angus ground beef cheeseburger aged cheddar, pimentón aioli, brioche bun, fries or salad</i> <i>add bacon +8 add avocado +9</i>	34
B.L.T. SANDWICH* <i>thick-cut bacon, sliced heirloom tomato, sliced iceberg lettuce, fries or salad</i> <i>add avocado +8</i>	28
CLASSIC TURKEY CLUB <i>lettuce, tomato, swiss cheese, bacon, dijonnaise, fries or salad</i>	29
SPICY RIGATONI (v) <i>kalamata olives, calabrian chili, crushed san marzano tomatoes, capers, garlic confit</i>	26
SEARED SALMON (df) <i>wilted greens, roasted maitake mushrooms, salsa verde</i> <i>sustainably certified</i>	41
HALF ROASTED CHICKEN (gf) <i>pommes purée, chicken jus</i>	47
LITTLE GEM CAESAR* (v) <i>torn croutons, parmesan</i> <i>add chicken +16 or salmon +30</i> <i>locally &amp; sustainably sourced from County Line Harvest</i> <i>sustainably certified</i>	26
MIXED-GREEN SALAD (vg) <i>cucumber, tomato, onion, radishes, champagne vinaigrette</i> <i>add chicken +16 or salmon +30</i> <i>locally &amp; sustainably sourced from County Line Harvest</i> <i>sustainably certified</i>	24

DESSERTS

PISTACHIO CHEESECAKE (v, n) <i>biscoff crumble, whipped chantilly</i>	17
MANGO PANNA COTTA (gf) <i>lime zest, orange coulis, mixed berries</i>	18
FLOURLESS CHOCOLATE TORTE (v/gf) <i>dark chocolate ganache, dark chocolate mousse</i>	18
CHOCOLATE BANANA TART (v) <i>chocolate pastry cream, banana cream, banana chips</i>	17

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